



Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce (v,vg,df)	4
Mixed Olives from Silver and Green (v,vg,df,gf)	4
Starters	
Red Onion, Beetroot and Damson Tart, Goats Cheese and Beetroot Ketchup(v,df) (vg available)	9.5
Smoked Duck Breast with a Spiced Cranberry, Orange and Walnut Salad	10
Chicken Liver Parfait, Cornichons and Homemade Brioche	9.5
Pan Fried King Scallops with Smoked Bacon, Apple, Pine Nuts and Balsamic (df,gf)	13
Trio of Fish – Smoked Scottish Salmon, Pickled Veg, Monkfish Croquette, King Prawn Blinis	11
Twice Baked Eden Chieftain Cheese Soufflè with Creamed Leeks (v)	10
Mains	
Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf)	31
Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf)	3
Trio of Pork- Cheek, Belly, Stornoway Black Pudding, Dauphinoise Potatoes, Cauliflower Puree(gf)	24
Roast Lamb Sirloin with a Warm Salad of New Potatoes, Roast Carrots and Basil Pesto	25
Pan Fried Scottish Salmon, Pea Brulee Tart, Crumbled Goats Cheese and Baby Leaves	24
Roast Cumbrian Chicken Breast, Heritage Carrots, Braised Leeks and Herb Rosti (df,gf available)	23
Wild Mushroom Risotto with Parmesan and Truffle Oil (v,gf,(df,vg available)	18
Sides	
Skin On Fries (v,vg,gf,df)	4
Dauphinoise Potatoes (v,gf)	4
Tender-stem Broccoli with Toasted Almonds (v,vg,df,gf)	4
Desserts	
Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)	9.
Apple and Rhubarb Crumble with Raspberry Sorbet (v,vg,(gf,df available)	9
Caramelized Lemon Meringue Tart with White Chocolate Ice Cream (gf)	9
Mango and Passionfruit Cheesecake with Compote and Mango Coulis(v)	9
Ice Creams and Sorbets (per scoop) (v,gf)	2.5
A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits	11